



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

KING K'S CATERING, LLC  
KING K'S CATERING  
7933 N 73rd St  
Milwaukee, WI

**4/19/2013**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

| Code Number | Description of Violation  | Correct By |
|-------------|---|------------|
| 3-501.17    | In the walk in cooler there is undated ham, turkey, desserts, chili and hot dogs. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. | 5/3/2013   |
| 4-301.14    | The convection oven does not fit under the hood. Move all equipment inside the hood by 6 inches. The ovens are causing grease to accumulate on the ceiling tiles. Provide an approved ventilaton hood for all required cooking equipment.                             | 5/3/2013   |
| 4-501.11    | Replace or recoat the chipped dish drying rack. It is no longer cleanable.  | 5/3/2013   |
| 6-301.10    | There was no hand sink on the warewashing side of the kitchen. The prewash sink has now been designated a hand sink and inspector installed a handwash sign. Keep soap and papertowel at this location at all times. Provide the appropriate number of handsinks.     | 5/3/2013   |



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6-501.114

Replace the ceiling tiles around the hood with vinyl coated gypsum ceiling tiles that are cleanable. No acoustic tiles.

5/3/2013

**Notes:**

FDL ok for kitchen only.  
CFM is Len Kutchera exp. 2016

This report can be used as a service base inspection for the unlicensed truck. EO issued for truck to get a peddlers license. Kitchen only caters and makes food for the truck only.

The unlicensed truck had cold and hot holding violations and ingredient labels not available.

**NOTES:**

Discontinue using cloth towels to dry hands on. Only use paper towels.

Make sure all chemical spray bottles are labeled with the contents.

There is no grease receptacle for grease and the cook stated she puts it in bags and throws it in the trash. Provide an approved grease receptacle.

On 4/19/2013, I served these orders upon KING K'S CATERING, LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature